

MORINI | OSTERIA ROMAGNOLA

LUNCH SPECIAL

\$26 TWO-COURSE

choice of any appetizer + pasta, sandwich or entrée

\$31 THREE-COURSE

choice of any appetizer + pasta, sandwich or entrée + dessert



APPETIZERS

ANTIPASTI E INSALATE

BATTILARDO prosciutto di parma, soppressata and parmigiano gelato, served with grilled bread 15

***BURRATA** charred rapini, black mission fig agrodolce 16 {add prosciutto \$5}

CACIO E PEPE baby romaine, fried capers, caesar 12

INSALATA MISTA escarole, fennel, haricot verts, cherry tomato 12

***POLPETTINE** prosciutto and mortadella meatballs baked in tomato sauce 13

***TORTELLINI IN BRODO** parmigiano broth, mortadella-filled pasta, nutmeg 11

HOUSE-MADE PASTAS

PASTA ROMAGNOLE

RIGATONI braised wild mushrooms, rosemary oil, parmigiano 20

BUCATINI NERO squid ink pasta, scallops, bomba calabrese, bottarga 23

TAGLIATELLE ragù antica, parmigiano 20

GRAMIGNA VERDE carbonara, pork sausage, green onion, english peas 22

GNOCCHI ricotta dumplings, pomodoro, basil 19

CAPPELLETTI truffled ricotta ravioli, melted butter, prosciutto 24

SPAGHETTI ALLA CHITARRA heirloom cherry tomatoes, stracciatella, taggiasca olives 21

RISOTTO MILANESE gold bar squash, saffron, parmigiano 20

SANDWICHES

PANINI

WHITE LABEL BURGER dry-aged beef, pancetta, scarmorza, pickled cucumber 17 {add fried egg \$2}

CAPRESE prosciutto di parma, heirloom tomato, stracciatella, balsamico 16

MELANZANA PANINI crispy eggplant, basil crema, ricotta salata, arugula 16

ENTRÉES + ENTRÉE SALADS

PIETANZE

PANZANELLA tuscan kale, focaccia croutons, prosciutto, balsamico 15

FRITATTA heirloom cherry tomato, fennel, arugula, red onion 15

***SALMERINO** grilled arctic char, farro, baby beets, pistachio 19

BRODETTO Adriatic-style seafood soup, shrimp, clams, mussels 24

MILANESE DI POLLETTO pan-fried chicken breast, arugula, sun gold cherry tomato, parmigiano 17

INSALATA DI BISTECCA pan roasted hanger steak, fingerling potatoes, frisee, salsa rossa 19



CHEF & OWNER **Michael White**

EXECUTIVE CHEF: WASHINGTON, D.C **Benjamin Pflaumer** EXECUTIVE CHEF: OSTERIA MORINI BRAND **Bill Dorrler**

**These items contain nuts*

***Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*